



MUREDDU
S U G H E R I



MUREDDU
SUGHERI

the cork



CORK PROTECTS
FROM DESERTIFICATION



CORK PREVENTS
FROM CLIMATE CHANGE



CORK REDUCES
CARBON FOOTPRINT

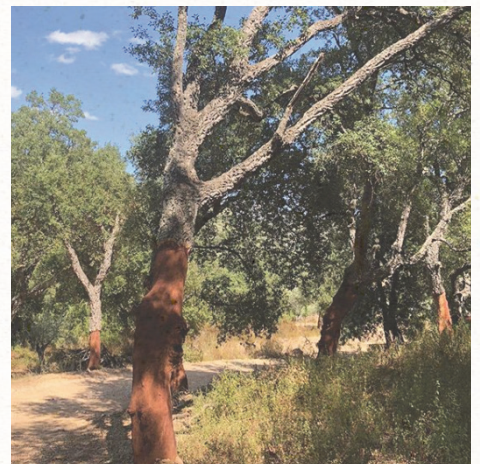
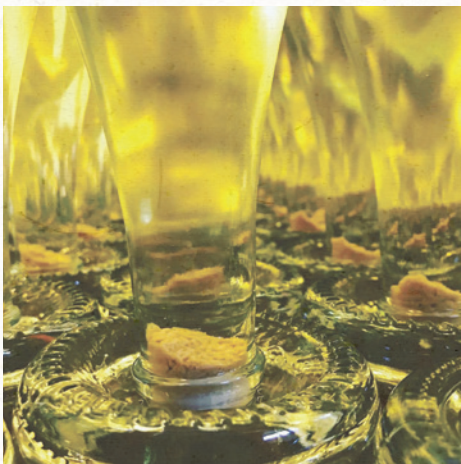
your eco-friendly wine closure choice

100% planet friendly

Choosing cork stoppers for your wines means approaching the future with a strong and concrete commitment to environmental sustainability. By using a 100% natural and renewable product you help to preserve the ecosystem and biodiversity. Mediterranean cork oaks protect the habitat fighting against the climate change and they absorb large quantities of CO₂ from the atmosphere

100% tradition and identity

Choosing cork stoppers is an authentic way to communicate typical and appreciated values of wines: tradition, quality and prestige. Offer the consumer an iconic and timeless uncorking experience capable of transmitting contents and emotions. Cork stoppers not only preserves the aging of wines but adds technical and symbolic value to your bottle.





From cork oak forest to your wine

Since 1938 we have always made radical choices aimed at ensuring the extreme quality of the product. Highly specialized in the production of corks for oenology, we are recognized as a leading cork factory for "quality in use". In Sardinia and the Iberian Peninsula - where we have been present for decades - we select the best cork forests. With great care we carry out the first and delicate processing phases of the raw material directly on site. In the production plant in Nerviano (Milan) we carry out exclusive treatments and finishing of the semi-finished product. Only after passing well 18 Quality Control tests is the cork validated and ready for your next bottling and for a long life in the bottle.

The highest sensory purit

Our quality chain has its greatest strength in offering natural closure that are always respectful of wine's aroma. Thanks to the vapo-extraction technology called "Vulcano" we offer micro-granulated of the highest organoleptic level. "IGEA 2.0" is our exclusive and high-performance individual steam and temperature system for champagne and top natural corks guaranteed to be totally "off-flavors free" + "new cells". Perfection is achieved with "IGEA CENTO" product lines as they are validated and guaranteed to be 100% T.C.A. free.

Partnership



UNIVERSITÀ
CATTOLICA
del Sacro Cuore

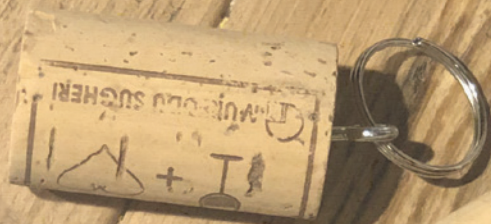
SDA Bocconi
SCHOOL OF MANAGEMENT

FOOD&BEVERAGE LAB
WINE MANAGEMENT










MUREDDU
SUGHERI

Discover our full range
of cork stoppers
and choose *the best fit*
with your wine!

Legend



Still wines



Premium Still wines



Sparkling wines



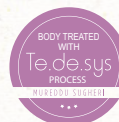
Champagne wines

MUREDDU *natura*
NATURAL CORK



Highly selected natural corks
dedicated to the closure of still
wines of all types and evolutionary
capacity. Total traceability in all
available selections of the range.

MUREDDU *SYSTEM*
TECHNICAL CORK



Technical cork stoppers
suggested for still and sparkling
wines with shelf life up to
24/36 months. Central body in
agglomerate with 1 or 2 natural
cork disks in contact with the
wine.

MUREDDU *Gemini*



High class technical 1+1 stopper
composed by oa micro-granine
central body and 2 natural top
quality cork disks. Ideal for still
wines with shelf life up to 36/48
months.

MUREDDU *methodo*
MICRO CORK



Micro-granine cork stoppers
with reliable mechanical and
organoleptic performance
characteristics. Dedicated to the
closure of sparkling wines with
shelf life up to 12/24 months.

MUREDDU *COMPO*
CHAMPAGNE CORK

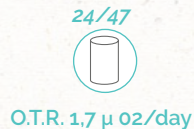


Traditional champagne corks
composed by an agglomerated
central body and 1 or 2 natural
cork disks in contact with the
wine. Dedicated to the closure of
medium shelf life sparkling wine.



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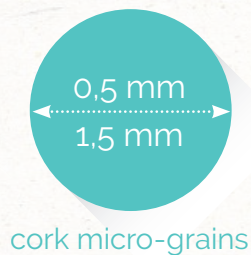
MUREDDU GIUSTO NATURALLY ELASTIC



MUREDDU GIUSTO Champagne



Latest generation pure **micro-granine** cork stopper. GIUSTO micro-granine cork stopper is dedicated for the closure of still wines and sparkling wines to be enjoyed **fresh** and **young**.





MUREDDU
SUGHERI

MUREDDU iGEA NEUTRAL CORK



The first natural cork stopper in the world 100% guaranteed **off-flavors free (*)** + **new cell** cellular reorganization (**).



Ideal for
premium still wines



OFF FLAVOURS FREE

Pyrazine **G**eosmin **G**uaiacol
below the threshold of perception



T.C.A. ACCEPTABILITY

5 (± 2) ON 1.000



NEW CELL

Cells reordering

> Improved elasticity
+ Suberin available



BEESWAX SURFACE
TREATMENT AVAILABLE



The IGEA stopper reaches perfection with

MUREDDU iGEACENTO



Ideal for
**super premium /
reserva still wines**



*** T.C.A. max 1 (± 0,5) ng/L in accordance with ISO 20752
"Bottle repurchase" WARRANTY.



BEESWAX
SURFACE
TREATMENT
AVAILABLE

* Pyrazine, geosmin and guaiacol zero or below the perceptual threshold incidence 2, 4, 6 tricoloroanisole (T.C.A.) acceptability
** Reorganization and homogeneity of cellular tissue, tested by the Oenology Area (DISTAS) of the Catholic University of the Sacred Heart of Piacenza



MUREDDU
SUGHERI

MUREDDU iGEA *Spumante*



The first champagne cork stopper in the world 100% guaranteed **off-flavors free** (*) + **new cell** cellular reorganization (**).



Ideal for
top class sparkling wines



OFF FLAVOURS FREE

Pyrazine **G**eosmin **G**uaiacol
below the threshold of perception



T.C.A. ACCEPTABILITY

5 (± 2) ON 1.000



NEW CELL

Cells reordering

> Improved elasticity
+ Suberin available

AVAILABLE IN
3 SELECTIONS

ENOPLUS

PLUS

ALFA

* Pyrazine, geosmin and guaiacol zero or below the perceptual threshold incidence 2, 4, 6 tricoloroanisole (T.C.A.) acceptability

** Reorganization and homogeneity of cellular tissue, tested by the Oenology Area (DISTAS) of the Catholic University of the Sacred Heart of Piacenza



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Recycled paper

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